

# media release

*Colorado State Fair*  
*Colorado Department of Agriculture*  
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## FOR IMMEDIATE RELEASE

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## ***Start Your Ovens for the Scratch Bakers Cookie Challenge!***

### **New Gold Medal Flour Special Recipe Contest Debuts at Colorado State Fair in 2013**

PUEBLO, Colo. – Do you love to bake from scratch? The new *Gold Medal Flour Scratch Bakers Cookie Challenge* will celebrate the most delicious and most award-worthy cookies at the 2013 Colorado State Fair.

Using the premium quality of Gold Medal® flour, contestants are asked to create any kind of cookie...any style, size or shape is welcome as long as it's made from scratch!

Judges choose winning recipes with the best appearance, flavor and texture. Awards and recognition await the top finishers, such as cash prizes of \$100 (for 1st place), \$50 (2nd) and \$25 (3rd). Winners

receive an award certificate, celebratory apron and complimentary bag of Gold Medal flour. Winners may also be featured by Gold Medal on Facebook or other communications.

The contest will be held on August 30, 2013; registration is now open with an entry deadline of August 28, 2013. The entry fee is only \$5. For contest details, official rules, and a list of other special contests, contact the Colorado State Fair general entry office at 719-404-2080 or visit <http://www.coloradostatefair.com/p/Events/Competitive-Events/231>.

As a warm up, try these Ultimate Chocolate Chip Cookies!

### **Ultimate Chocolate Chip Cookies**

3/4 cup granulated sugar

3/4 cup packed brown sugar

1 cup butter or margarine, softened

1 teaspoon vanilla

1 egg

2 1/4 cups Gold Medal® all-purpose flour

1 teaspoon baking soda

1 teaspoon salt

1 cup coarsely chopped nuts

1 (12 ounce) package semi-sweet chocolate chips

Preheat oven to 375 degrees F. Mix sugars, butter, vanilla and egg in large bowl. Stir in flour, baking soda and salt (dough will be stiff). Stir in nuts and chocolate chips. Drop dough by rounded tablespoonfuls about 2 inches apart onto ungreased cookie sheet. Bake 8 to 10 minutes or until light brown (centers will be soft). Cool slightly; remove from cookie sheet. Cool on wire rack.

The Colorado State Fair runs from August 23 – September 2, 2013. For more information, visit [www.coloradostatefair.com](http://www.coloradostatefair.com).

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A photo of the Ultimate Chocolate Chip Cookies recipe is available by emailing [Christi.Lightcap@state.co.us](mailto:Christi.Lightcap@state.co.us).